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United States
Department of
Agriculture

Food Safety
and Inspection
Service

HACCP-4

March 1994

Generic HACCP* Model for Fresh Ground Beef

*Hazard Analysis
and Critical Control
Point (HACCP)

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Fresh Ground Beef
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Fresh GROUND Beef

Introduction

HACCP Generic Model for Fresh Ground Beef

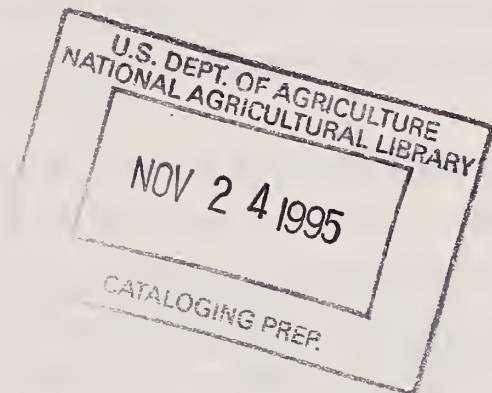
Hazard Analysis and Critical Control Points (HACCP) is a system of process control. It is designed to prevent the occurrence of problems by ensuring that controls are applied at any point in a food production system where hazardous or critical situations could occur. Hazards could include microbiological, chemical, or physical adulteration of food products.

In late May 1993, U.S. Department of Agriculture (USDA) Secretary Mike Espy directed USDA's Food Safety and Inspection Service (FSIS) to provide him with a plan for implementing mandatory HACCP in the nation's meat and poultry establishments. The Secretary recognized that such a system, which has been under study by FSIS, was a necessary building block of the inspection system of the future.

In workshops held in 1991 and 1992, five generic HACCP models were developed and are being published for public information. The models should be useful for companies developing individualized plans.

The five generic HACCP models are:

- Refrigerated Foods
- Cooked Sausage
- Poultry Slaughter
- Fresh Ground Beef
- Swine Slaughter



The workshop for Fresh Ground Beef was held in Phoenix, Arizona, from December 3-5, 1991. Over 40 technical and subject matter experts from industry and government collaborated in the generic model development. Participants identified 10 critical control points (CCP's) for fresh ground beef, including: sanitation, receiving, storage, assembly/pre-weigh/pre-grind (re-work), final grind, packaging/labeling, storage, and shipping. This is the generic HACCP model for Fresh Ground Beef.

Information on the other four workshops follows:

The workshop for Pork Slaughter (Market Hogs) was held in Minneapolis, Minnesota, from March 31-April 2, 1992. Over 40 technical and subject matter experts from industry and government collaborated in the generic model development. Participants identified 10 critical control points (CCP's) for pork slaughter, including: receiving/holding, scalding, dehairing, trimming, neck breaker/head dropping/brisket opening, splitting, trim rail/final rail inspection for trimming, cooler, operational sanitation, and pre-op sanitation. This is the generic HACCP model for Pork Slaughter (Market Hogs).

The workshop for Cooked Sausage was held in Fort Worth, Texas, from May 21-23, 1991. Over 40 technical and subject matter experts from industry and government collaborated in the generic model development. Participants identified 9 critical control points (CCP's) for cooked sausage, including: receiving, meat preparation, non-meat ingredient compounding, pre-blend/formulation/staging (re-work), cooking/smoking, chilling/storage, peeling, packaging, and storage. This is the generic HACCP model for Cooked Sausage.

The workshop for Refrigerated Foods was held in Baltimore, Maryland, from February 26-28, 1991. Over 40 technical and subject matter experts from industry and government collaborated in the generic model development. Participants identified 14 critical control points (CCP's) for refrigerated foods, including: preparation, cooking, chilling, assembling components into packages, flushing with gas atmosphere, package inspection, labeling and code dating, chilling, and storage. This is the generic HACCP model for Refrigerated Foods.

The workshop for Poultry Slaughter was held in Atlanta, Georgia, from August 27-29, 1991. Over 40 technical and subject matter experts from industry and government collaborated in the generic model development. Participants identified 10 critical control points (CCP's) for poultry slaughter, including: receiving, scalding, venting/opening/eviscerating, offline procedures, neck and giblet chilling, final wash, carcass chilling, packaging/labeling, and storage/distribution. This is the generic HACCP model for Poultry Slaughter.

PRODUCT CATEGORY DESCRIPTION

PRODUCT CATEGORY : RAW BEEF PATTIE

WORKSHOP LOCATION : PHOENIX, AZ

THE FOLLOWING QUESTIONS NEED TO BE ANSWERED WHEN DEVELOPING THE PRODUCT CATEGORY DESCRIPTION:

- | | |
|--|---|
| 1. COMMON NAME? | RAW BEEF PATTIE |
| 2. HOW IS IT TO BE USED? | COOKED AND CONSUMED |
| 3. TYPE OF PACKAGE? | BULK-PACKED (E.G., PLASTIC BAG, VACUUM PACKED); LAYER OR STACK PACKED; |
| 4. LENGTH OF SHELF LIFE, AT WHAT TEMPERATURE? | 3-6 MONTHS AT 0° F. OR BELOW |
| 5. WHERE WILL IT BE SOLD? | RETAIL AND HRI |
| 6. LABELING INSTRUCTIONS? | KEEP FROZEN; COOKING INSTRUCTIONS (MINIMUM INTERNAL TEMPERATURE FOR COOKING); THAWING INSTRUCTIONS |
| 7. IS SPECIAL DISTRIBUTION CONTROL NEEDED? | KEEP FROZEN |

LIST PRODUCT CATEGORIES AND INGREDIENTS

PRODUCT CATEGORY : RAW BEEF PATTIE

WORKSHOP LOCATION : PHOENIX, AZ

MEAT

BEEF

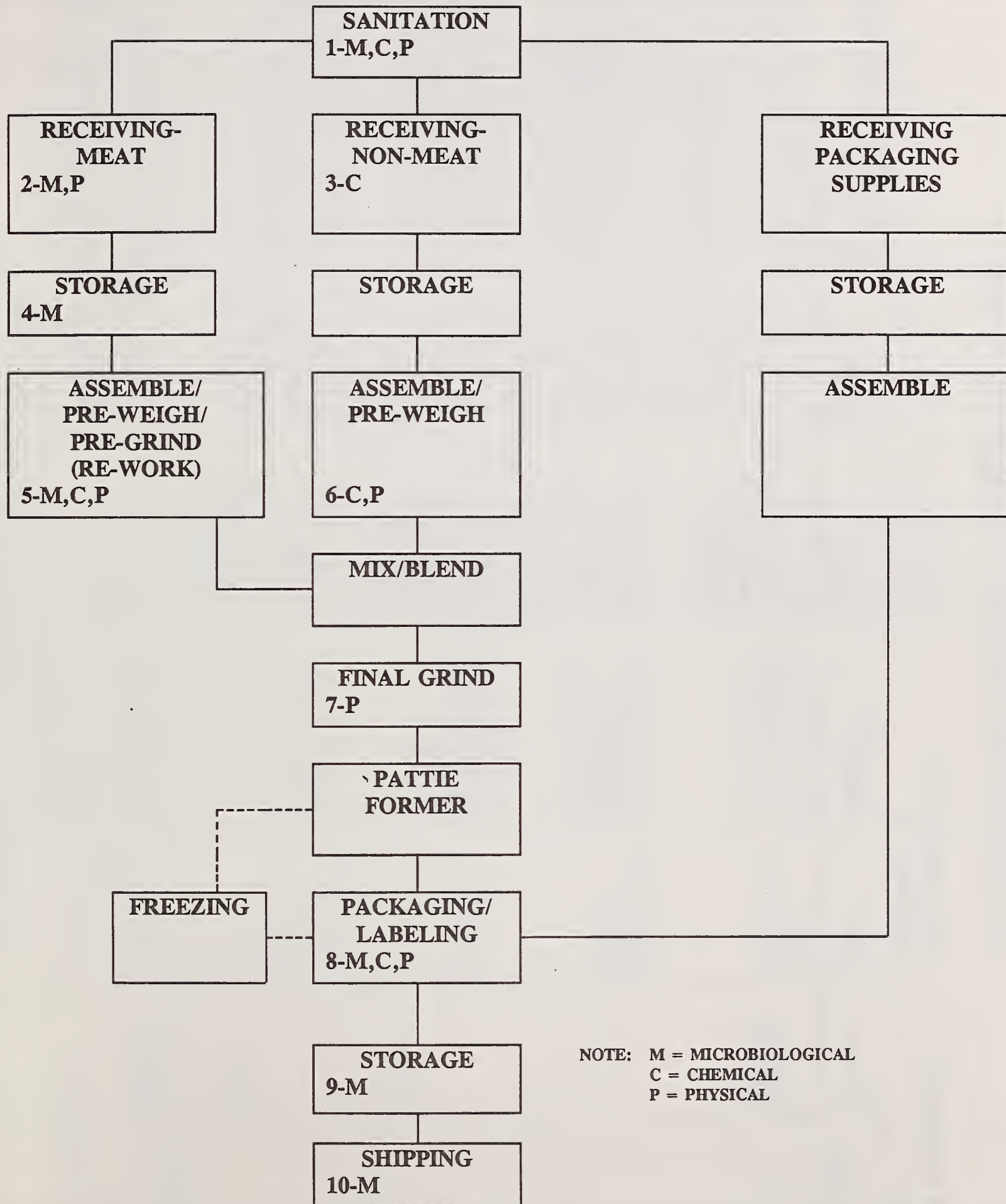
INGREDIENTS

**WATER
SOY PROTEIN
SPICES**

PROCESS FLOW DIAGRAM

PRODUCT CATEGORY
WORKSHOP LOCATION

: RAW BEEF PATTIE
: PHOENIX, AZ



NOTE: M = MICROBIOLOGICAL
C = CHEMICAL
P = PHYSICAL

INDUSTRY WORKSHOP HACCP MODEL

(SUBMITTED BY STEERING COMMITTEE 12/19/91)

PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
SANITATION	CCP 1-M	PRE-OP AND OPERATIONAL SANITATION	VISUALLY CLEAN AND SANITIZED	VISUAL INSPECTION AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL	REWASH, SANITIZE AND REINSPECT PRIOR TO OPERATING. REVIEW DEVIATION WITH SANITATION PERSONNEL.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MICROBIOLOGICAL TESTING AND/OR VISUAL INSPECTION BY DESIGNATED PERSONNEL.
			EMPLOYEE HYGIENE ACCEPTABLE	VISUAL OBSERVATION OF EMPLOYEE DRESS & HYGIENE STANDARDS THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	CORRECT DEVIATION AND RETRAIN EMPLOYEE. IF NECESSARY, PLACE PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
			NO DETECTABLE CROSS - CONTAMINATION	VISUAL INSPECTION THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	REWASH, SANITIZE AND INSPECT EQUIPMENT. PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MICROBIOLOGICAL TESTING AND/OR VISUAL INSPECTION BY DESIGNATED PERSONNEL.
	CCP 1-C	SANITATION CHEMICALS	ENVIRONMENTAL TEMPERATURE MAINTAINED WITHIN PLANT SPECIFICATIONS	ENVIRONMENTAL TEMPERATURE MONITORED THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
			INSIGNIFICANT CHEMICAL RESIDUE	VISUAL INSPECTION OR OTHER TESTS SPECIFIED BY THE PLANT.	RINSE EQUIPMENT AND REVIEW DEVIATION WITH SANITATION PERSONNEL.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC CHEMICAL TESTING AND/OR VISUAL INSPECTION BY DESIGNATED PERSONNEL.
				PERFORMED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL.			AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

INDUSTRY WORKSHOP HACCP MODEL

(SUBMITTED BY STEERING COMMITTEE 12/19/91)

PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
	CCP 1-P	FOREIGN MATERIAL	NO VISIBLE FOREIGN MATERIALS	VISUAL INSPECTION AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL.	REMOVE FOREIGN MATERIAL FROM EQUIPMENT AND REVIEW WITH APPROPRIATE PERSONNEL.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL INSPECTION BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
RECEIVING-MEAT	CCP 2-M	TIME/ TEMPERATURE	TEMPERATURE AND PRODUCT AGE WITHIN PLANT SPECIFICATIONS	INTERNAL TEMPERATURE AND PRODUCT AGE MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS.	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF INTERNAL TEMPERATURES AND OF PRODUCT AGE. PERIODIC VISUAL OBSERVATION OF PRODUCT AND RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 2-M	OFF CONDITION	ODOR AND APPEARANCE ACCEPTABLE TO PLANT SPECIFICATIONS	ORGANOLEPTIC INSPECTION AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MICROBIOLOGICAL TESTING AND/OR VISUAL OBSERVATION OF PRODUCT AND RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 2-M	MISHANDLING	PACKAGING APPEARANCE ACCEPTABLE TO PLANT SPECIFICATIONS	VISUAL INSPECTION AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF PRODUCT AND RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

INDUSTRY WORKSHOP HACCP MODEL

(SUBMITTED BY STEERING COMMITTEE 12/19/91)

PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
	CCP 2-P	FOREIGN MATERIAL	NO VISIBLE FOREIGN MATERIAL	VISUAL INSPECTION AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL INSPECTION OF PRODUCT AND OBSERVATION OF RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
RECEIVING- NON-MEAT	CCP 3-C	LABELING	MATERIAL AS LABELED MEETS PLANT SPECIFICATIONS	CROSS REFERENCE TO PURCHASE ORDER OR TO OTHER RECORDS OF PLANT SPECIFICATIONS.	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC COMPARISON OF PRODUCT INVENTORY AGAINST PLANT SPECIFICATIONS. PERIODIC VISUAL OBSERVATION OF RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 3-C	FOOD GRADE MATERIALS	CONTINUING LETTER OF GUARANTEE	FILE OF LETTERS OF GUARANTEE MAINTAINED. FILE VERIFIED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL.	PLACE PRODUCT ON HOLD UNTIL PROPER DOCUMENTATION IS RECEIVED. ESTABLISH PROGRAM THROUGH PURCHASING DEPT. TO ASSURE THAT LETTERS OF GUARANTEE ARE ON FILE PRIOR TO DELIVERY.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF RECEIVING PROCEDURES. DONE BY QUALIFIED PERSONNEL. AUDIT OF THE FILES OF LETTERS OF GUARANTEE AND OF OTHER RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
STORAGE- MEAT	CCP 4-M	TIME/ TEMPERATURE	ENVIRONMENTAL TEMPERATURE AND PRODUCT AGE WITHIN PLANT SPECIFICATIONS	ENVIRONMENTAL TEMPERATURE AND PRODUCT AGE MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS.	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF ENVIRONMENTAL TEMPERATURES AND OF PRODUCT AGE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

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PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
ASSEMBLE/ PRE-WEIGH PRE-GROUND (RE-WORK) - MEAT	CCP 5-M	TIME/ TEMPERATURE	PRODUCT TEMPERATURE AND PRODUCT AGE WITHIN PLANT SPECIFICATIONS	PRODUCT TEMPERATURE AND PRODUCT AGE MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS.	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF PRODUCT TEMPERATURES AND OF PRODUCT AGE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 5-M	CROSS-CONTAMINATION	IN ACCORDANCE WITH GOOD MANUFACTURING PRACTICES.	OPERATIONAL INSPECTIONS BY QUALIFIED PERSONNEL AT APPROPRIATE TIMES TO ENSURE THE PLANT IS FOLLOWING GOOD MANUFACTURING PRACTICES	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF PRODUCT CHANGEOVERS AND OF OTHER MANUFACTURING OPERATIONS. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 5-C	SPECIES	IN ACCORDANCE WITH GOOD MANUFACTURING PRACTICES.	OPERATIONAL INSPECTIONS BY QUALIFIED PERSONNEL AT APPROPRIATE TIMES TO ENSURE THE PLANT IS FOLLOWING GOOD MANUFACTURING PRACTICES	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF PRODUCT CHANGEOVERS AND OF OTHER MANUFACTURING OPERATIONS. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 5-P	FOREIGN MATERIALS	NO VISIBLE FOREIGN MATERIALS	VISUAL INSPECTIONS THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL INSPECTION OF PRODUCT. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

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PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
ASSEMBLE/ PRE-WEIGH NON-MEAT	CCP 6-C	FORMULATION	ACCURATE SCALES AND METERS	CALIBRATION OF SCALES AND METERS AT TIMES SPECIFIED BY THE PLANT. DONE BY QUALIFIED PERSONNEL	REPLACE OR ADJUST SCALE OR METER.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS AND LETTERS OF SCALE CERTIFICATION KEPT FOR SPECIFIED TIME.	PERIODIC AUDITS OF LETTERS OF SCALE CERTIFICATION. PERIODIC AUDITS OF SCALE AND METER LOGS. DONE BY DESIGNATED PERSONNEL. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
			ACCURATE WEIGHT AND MEASURE OF INGREDIENTS	MEASURED THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF WEIGHING PROCEDURES. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
			FOLLOW APPROVED FORMULATION	MONITORED THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF WEIGHING PROCEDURES. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 6-P	FOREIGN MATERIAL	NO VISIBLE FOREIGN MATERIALS	VISUAL INSPECTION THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF PROCEDURES AND/OR VISUAL INSPECTION OF PRODUCT. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

INDUSTRY WORKSHOP HACCP MODEL

(SUBMITTED BY STEERING COMMITTEE 12/19/91)

PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE / PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
FINAL GRIND	CCP 7-P	FOREIGN MATERIAL	NO VISIBLE FOREIGN MATERIALS	VISUAL INSPECTION THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF PROCEDURES AND/OR VISUAL INSPECTION OF PRODUCT. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
PACKAGING/ LABELING	CCP 8-M	TEMPERATURE	PRODUCT AND ENVIRONMENTAL TEMPERATURES WITHIN PLANT SPECIFICATIONS	PRODUCT TEMPERATURES AND ENVIRONMENTAL TEMPERATURES MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF PRODUCT TEMPERATURES AND OF ENVIRONMENTAL TEMPERATURES BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 8-C	PROPER LABELING	INGREDIENT LABEL MUST COMPLY WITH PACKAGED PRODUCT.	RANDOM CHECKS OF LABELS TO ASSURE COMPLIANCE. DONE AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF RANDOM CHECKS AND/OR COMPARISON OF PRODUCT AND LABELS AGAINST PLANT SPECIFICATIONS. DONE BY QUALIFIED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
	CCP 8-P	FOREIGN MATERIALS	NO DETECTABLE FOREIGN MATERIALS	VISUAL INSPECTION OR OTHER DETECTION METHODS USED THROUGHOUT THE DAY BY QUALIFIED PERSONNEL	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC VISUAL OBSERVATION OF INSPECTIONS AND/OR TESTING OF DETECTION EQUIPMENT. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

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PRODUCT CATEGORY : RAW BEEF PATTY
LOCATION : PHOENIX, AZ

PROCESS STEP	CCP HAZARD NUMBER	CCP DESCRIPTION	CRITICAL LIMITS	ESTABLISHMENT MONITORING	CORRECTIVE/ PREVENTIVE ACTION	HACCP RECORDS	HACCP SYSTEM VERIFICATION
STORAGE	CCP 9-M	TIME/ TEMPERATURE	TIME AND TEMPERATURES WITHIN PLANT SPECIFICATIONS	PRODUCT TEMPERATURES, ENVIRONMENTAL TEMPERATURES, AND PRODUCT AGE MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF PRODUCT TEMPERATURES, OF ENVIRONMENTAL TEMPERATURES, AND OF PRODUCT AGE. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.
SHIPPING	CCP 10-M	TEMPERATURE	TIME AND TEMPERATURES WITHIN PLANT SPECIFICATIONS	PRODUCT TEMPERATURES, TRUCK TEMPERATURES, AND/OR ENVIRONMENTAL TEMPERATURES, MONITORED AT APPROPRIATE TIMES BY QUALIFIED PERSONNEL REGULAR CALIBRATION OF THERMOMETERS	PLACE AFFECTED PRODUCT ON HOLD FOR EVALUATION AND DISPOSITION BY QUALIFIED PERSONNEL. EVALUATE CAUSE OF DEVIATION AND TAKE ACTION TO PREVENT REOCCURRENCE.	DATA ENTERED AND INITIALLED AT CCP BY QUALIFIED PERSONNEL ON PLANT-SPECIFIC LOG. RECORDS KEPT FOR SPECIFIED TIME.	PERIODIC MEASUREMENT OF PRODUCT TEMPERATURES, OF ENVIRONMENTAL TEMPERATURES, AND/OR OF TRUCK TEMPERATURES. DONE BY DESIGNATED PERSONNEL. AUDIT OF RELEVANT RECORDS. ONGOING REVIEW OF HACCP PLAN IN RESPONSE TO DEVIATIONS AND/OR SYSTEM MODIFICATIONS.

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